New chef John's 1st Club Dinner 27 Apr 2018. Overall it was good but not great. Went with Florence. See below:

Appetizers

Tuna 12
Sushi Grade Ahi Tuna, Crispy Pineapple
Sushi Rice Cake, Avocado Marble, Kalbi Sauce

Oyster Rockefeller 12 okay not great
Half Dozen Gulf Coast Oysters
Topped with Pernod Scented Cream Spinach

Beef Carpaccio 11
Beef Tenderloin, Truffle Oil, Arugula
Caper-Herb Vinaigrette, Asiago Cheese

Soup & Salads

Caesar Salad
Romaine Lettuce, Parmesan Cheese
Served in a Parmesan Basket

Caprese Salad Excellent
House Made Mozzarella Cheese, Baby Heirloom Tomatoes, Micro Basil, Balsamic Reduction

Duo of Soup * Florence really liked this.
Silken Butternut Squash,
Potato Leek Soup, Basil Oil, Truffle Oil

Entrees

Soft Shell Crabs 35
Cornmeal Crusted Soft Shell Crabs,
Conecuh Sausage-Lady Pea Succotash,
Remoulade Sauce

Drunken Chicken Marsala 28
Frenched Chicken Breast, Marsala Wine Sauce, Fingerling Potatoes, Oven Roasted Tomatoes, Mushrooms, Bacon

Rack of Lamb 42
Rack of Lamb, Balsamic-Honey Glazed Brussel Sprouts,
Potato Pave, Natural Lamb Jus

Pan Seared Red Snapper 32 Fair to good only.
Pan Seared Red Snapper,
Fire Roasted Vegetables,
Salsa Lucia

Surf and Turf 46
4oz filet of Beef Tenderloin,
Crab Cake, Potato Pave,
French Green Beans, Baby Carrots,
Red Wine Jus and Lemon Butter Sauce

Dessert

Almond Basket
Almond Laced Basket, Vanilla Bean Ice Cream, Seasonal Berries,
Crème Anglaise and Chocolate Sauce

Chocolate Fondant Amazing. One of the best chocolate desserts I ever had!
Coffee Scented Chocolate Mousse, Vanilla Cream Sauce, Raspberry, Almond Cookie